

AN - 1987-290214 [41]
 AP - SU19853893693 19850513
 CPY - UALC-R
 DC - D16 E17
 DR - 0245-P
 FS - CPI
 IC - C12P7/06
 IN - KOVALENKO A D; LEVANDOVSK L V; OLIINICHUK S T
 MC - D05-B03 D05-E E10-E04E E11-M
 M3 - [01] H4 H401 H481 H8 M210 M212 M272 M281 M320 M416 M620 M720 M903 M904
 M910 Q232; R00245-P; 8714-0 1286-M
 PA - (UALC-R) UKR ALCOHOL LIQUOR
 PN - SU1296579 A 19870315 DW198741 006pp
 PR - SU19853893693 19850513
 XA - C1987-123414
 XIC - C12P-007/06
 AB - SU1296579 The molasses, intended for fermentation, are divided into two parts in the ratio 42 and 58%. The first part is enriched with sources of nitrogen and phosphorus in the form of urea and diammonium phosphate, acidified with H₂SO₄ or HCl to pH 5.0-5.2, diluted with water to concn. 16-17% SV(sic), and used for yeast generation. Yeast multiplication is carried out in three stages of aeration: 100% satn. of medium at first stage; 70-60% satn. at second stage; and 30-40% satn. at the third stage.
 - The remaining part of the molasses is acidified to pH 1.0-1.5, enriched with Mg²⁺, Mn²⁺ and Zn²⁺ ions in amts. (9.9-13.2) x 10 power minus 4; (9.6-12.8) x 10 power minus 5; and (1.1-1.5) x 10 power minus 5, respectively, to molasses. It is then used for the prepn. of the main wort of concn. 54-56% SV, pH 1.8-2.0. Then prodn. yeasts with yeast biomass content 30-35 g/l and active acidity 5.0-5.2 are supplied to the main wort in ratio 3:1. This provides the fermentation medium with pH 4.0-4.2. Anaerobic fermentation is then carried out.
 - USE/ADVANTAGE - In the alcohol industry for prodn. of a single prod. by molasses fermentation with non-continuous yeast-generation. High alcohol yield is obtd. by the redn. in sugar loss during yeast biomass and glycerine formation. Bul. 10/15.3.87 (6pp Dwg.No.0/0)
 CN - R00245-P
 DRL - 1286-M 8714-0
 IW - FERMENTATION MOLASSES WORT ALCOHOL PRODUCE ADD MAGNESIUM MANGANESE ZINC ION WORT PRIOR ADD PRODUCE YEAST
 IKW - FERMENTATION MOLASSES WORT ALCOHOL PRODUCE ADD MAGNESIUM MANGANESE ZINC ION WORT PRIOR ADD PRODUCE YEAST
 INW - KOVALENKO A D; LEVANDOVSK L V; OLIINICHUK S T
 NC - 001
 OPD - 1985-05-13
 ORD - 1987-03-15
 PAW - (UALC-R) UKR ALCOHOL LIQUOR
 TI - Fermentation of molasses wort for alcohol prodn. - involves addn. of magnesium, manganese and zinc ions to wort prior to addn. of prodn. yeasts